986/3

United States
Department of
Agriculture

Food Safety
and Inspection
Service

June 5, 1986,
thru June 30, 1986

Compilation of Meat and Poultry Inspection Issuances

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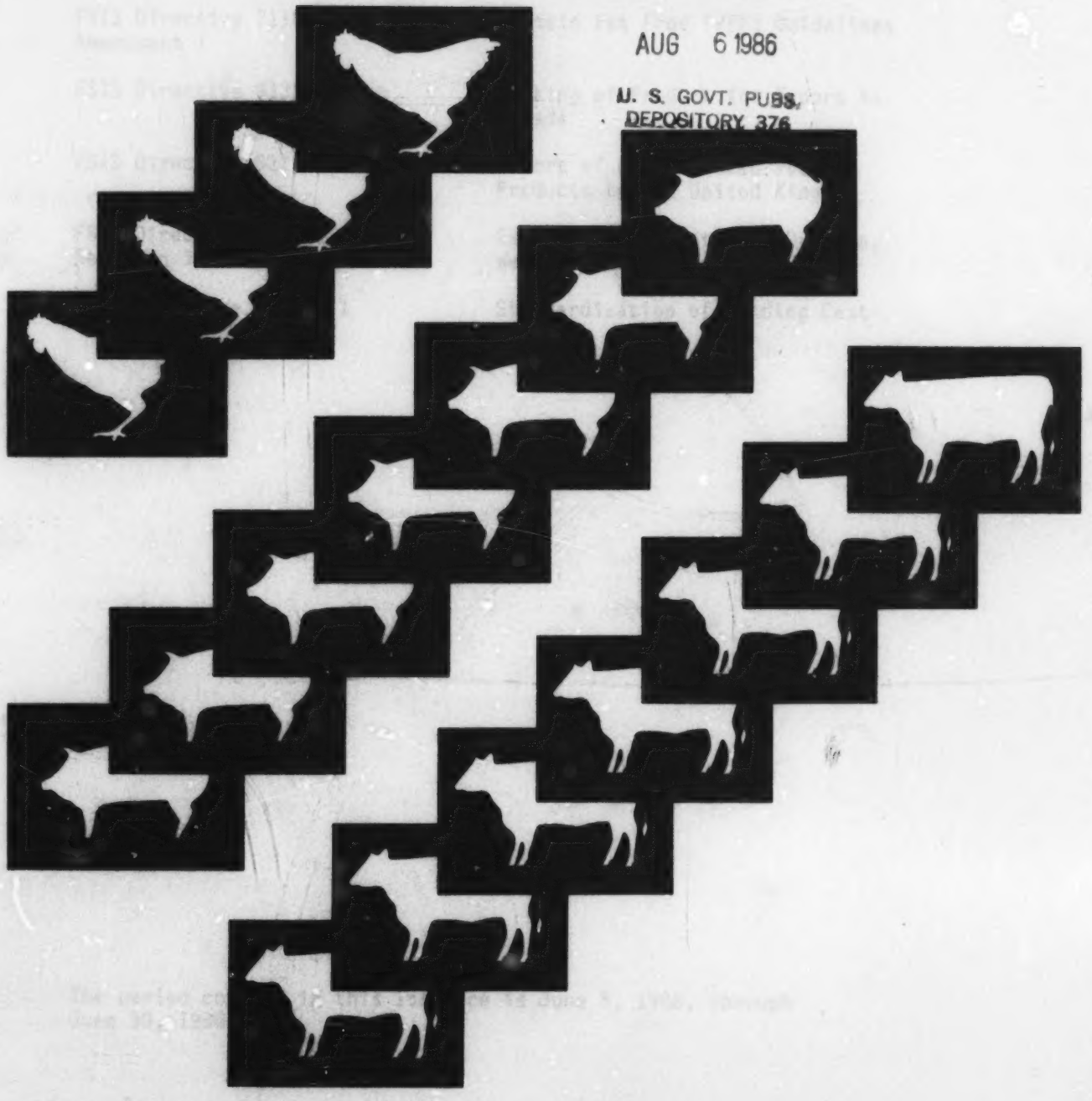

A 110.9:

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The period covered in this Issuance is June 5, 1986, through June 30, 1986.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

35-86 | 6-24-86

HANDLING OF BLOOD SAMPLES
(Market Cattle Identification)

This notice provides information to all personnel that are involved in the collection of blood samples which are under the market cattle identification (MCI) program.

Several cases are presently being investigated by the Animal and Plant Health Inspection Service (APHIS) where tests on blood samples submitted from slaughtering establishments revealed more than one sample from the same animal. Although most of these cases are in establishments where APHIS has contract blood collectors, one is in an establishment where the Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Operations (MPIO) has blood collection responsibility. In this case, plant personnel were assisting in the blood collection and were filling multiple tubes from one animal.

APHIS relies on FSIS personnel's observations to detect inappropriate activity of their contract blood collectors. If such activity is observed, it should be brought to the immediate attention of APHIS by the Inspector-in-Charge (IIC) through his or her supervisor. Where our inspection personnel (FSIS, MPIO) are responsible for blood collection and for good reason will not be able to collect samples as required, the appropriate APHIS veterinarian-in-charge should be notified. If MPIO inspectors request other people such as plant personnel to collect samples for them, then it places FSIS in violation of our Memorandum of Understanding with APHIS.

Recently, APHIS implemented a procedure for handling fraudulent blood samples (Attachment 1). This sampling procedure includes samples collected under the market cattle identification (MCI) program.

W. S. Horne

Acting
Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science & Compliance Offices, TRA, ABB, R&E, Import Offices	6-24-87	MPIO/RO

ATTACHMENT 1

Veterinary Services Fraudulent Blood Sample Program

A fraudulent blood sample is one whose source is not the animal to which it has been identified or is otherwise misrepresented. The submission of multiple samples originating from one or more donor animals and represented as having come from many individual animals is a fraudulent act. This type of activity is detrimental to the Department's animal disease eradication efforts. Therefore, we have initiated a fraudulent blood sample program to apprehend and prosecute the violators.

When there is suspicion of fraudulent actions involving blood samples submitted to the State-Federal testing laboratories, the suspect sera samples are sent to the National Veterinary Services Laboratories (NVSL) for presumptive testing. Positive sera samples are subsequently forwarded to a USDA-designated laboratory for final blood typing.

Presently, Veterinary Services (VS) is conducting presumptive tests on three general types of samples:

1. Routine Submissions (herd tests, etc.) - Laboratory directors submit all samples received at their laboratory from one source when fraud is suspected.

2. Export Samples (cattle only) - After export tests from all submissions containing two or more samples have been carried out at the diagnostic laboratory, a portion of each of the remaining serums is forwarded to NVSL for presumptive testing.

3. Market Cattle Identification Samples - Testing laboratories as assigned will select blood samples from each slaughtering plant each time the plant is sampled.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE | 37-86 | 6-30-86

SECTION 17.11, MPI Manual

Reference FSIS Checklist 1-86 dated 4/22/86.

In the section of the checklist that shows MPI Manual cancellations, Section 17.11, Product Dating (Poultry), was inadvertently included as cancelled. That section of the manual will be incorporated in the Policy Book at a future date; however, at this time, Section 17.11 remains current.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Mgt., Science & Compliance Offices, Import Offices, R&E, TRA, ABB

NOTICE EXPIRES: Upon making correction

OPI: MPITS/Standards and Labeling Division

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS DIRECTIVE PROTEIN FAT FREE (PFF) GUIDELINES	7110.2 Amendment 1	6-26-86

I. PURPOSE

This document transmits an amendment to FSIS Directive 7110.2 dated 4/16/86.

II. CHANGES

This amendment transmits an updated Attachment A to the PFF Guidelines directive.

III. FILING INSTRUCTIONS

Please remove Attachment A from FSIS Directive 7110.2 dated 4/16/86 and insert the updated table.

This change transmittal can be destroyed after attaching the current table to the FSIS Directive 7110.2.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, R&E, TRA, ABB

OPI: MPITS/Processed Products Inspection Division

ATTACHMENT A

TABLE TO DETERMINE X% ON RETAINED PRODUCT LABEL WHEN FAT AND PFF ARE KNOWN

%FAT	PFF													
	10.0	10.5	11.0	11.5	12.0	12.5	13.0	13.5	14.0	14.5	15.0	15.5	16.0	16.5
UP TO														
0.5	35	35	35	35	30	30	30	30	25	25	25	25	20	20
3.5	35	35	35	35	30	30	30	30	25	25	25	20	20	20
4.0	35	35	35	30	30	30	30	30	25	25	25	20	20	20
8.5	35	35	35	30	30	30	30	25	25	25	25	20	20	20
9.0	35	35	30	30	30	30	30	25	25	25	25	20	20	20
10.0	35	35	30	30	30	30	30	25	25	25	20	20	20	20
13.0	35	35	30	30	30	30	25	25	25	25	20	20	20	20
15.5	35	30	30	30	30	30	25	25	25	25	20	20	20	20*
16.5	35	30	30	30	30	25	25	25	25	25	20	20	20	20*
17.0	35	30	30	30	30	25	25	25	25	20	20	20	20	20*
20.5	30	30	30	30	30	25	25	25	25	20	20	20	20	20*
22.0	30	30	30	30	25	25	25	25	25	20	20	20	20	20*
22.5	30	30	30	30	25	25	25	25	25	20	20	20	20*	20*
25.0	30	30	30	30	25	25	25	25	20	20	20	20	20*	20*
28.0	30	30	30	25	25	25	25	25	20	20	20	20	20*	20*
28.5	30	30	30	25	25	25	25	20	20	20	20	20	20*	20*
29.5	30	30	25	25	25	25	25	20	20	20	20	20	20*	20*
32.0	30	30	25	25	25	25	25	20	20	20	20	20*	20*	20*
32.5	30	25	25	25	25	25	25	20	20	20	20	20*	20*	20*
35.5	30	25	25	25	25	25	20	20	20	20	20	20*	20*	20*
36.5	25	25	25	25	25	25	20	20	20	20	20*	20*	20*	20*
40.5	25	25	25	25	25	20	20	20	20	20	20*	20*	20*	20*
41.0	25	25	25	25	20	20	20	20	20	20	20*	20*	20*	20*
43.5	25	25	25	25	20	20	20	20	20	20*	20*	20*	20*	20*
45.0	25	25	25	20	20	20	20	20	20	20*	20*	20*	20*	20*
45.5	25	25	25	20	20	20	20	20	20	20*	20*	20*	20*	20*
46.5	25	25	25	20	20	20	20	20	20*	20*	20*	20*	20*	20*
49.0	25	25	20	20	20	20	20	20	20*	20*	20*	20*	20*	20*
50.0	25	20	20	20	20	20	20	20*	20*	20*	20*	20*	20*	20*

*This indicates that the actual value determined is less than the value given but 20% is the least value allowed on an X% label.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9135.3 | 6-25-86

MARKING OF PRODUCT FOR EXPORT TO CANADA

I. PURPOSE

The purpose of this directive is to provide instructions on:

A. Canadian requirements for marking meat and poultry product.

B. The shipment of unmarked product "For Further Processing."

II. CANCELLATIONS

FSIS Notice 62-84 dated 9-21-84.

III. (RESERVED)

IV. REFERENCES

MPI Manual, Section 22.24.

V. FORMS

The following will appear as abbreviated in this directive:

MP Form 130 Meat and Poultry Export Certificate of Wholesomeness.

VI. CANADIAN REQUIREMENTS FOR MARKING OF PRODUCT.

A. **Marking Requirement.** The USDA official inspection legend must be applied to inspected and passed meat and poultry product as follows unless handled in accordance with subparagraphs B. or C.:

1. Meat. All carcasses, portions of carcasses (including primal and subprimal cuts), and all livers, beef hearts and tongues must be marked with the inspection legend. This includes all product in closed containers bearing the inspection legend and all other mandatory labeling information.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, R&E, TRA, ABB

OPI: IP/ECD

2. Poultry.

a. Carcasses.

(1). Individual carcasses must be marked with a breast tag bearing the inspection legend and all other mandatory labeling information except storage instructions and weight declaration.

(2). Alternatively, carcasses must be packaged individually in containers bearing all mandatory labeling information.

b. Parts. Parts (portions) packed in containers weighing:

(1). Up to 4.5 kg (10 lb) must bear all mandatory labeling information.

(2). More than 4.5 kg (10 lb) must be shipped in accordance with requirements for further processed product or the shipping containers must be marked "Not for retail trade." See subparagraph C.

B. Product Impracticable to Stamp. Small organs, e.g., lamb or pork tongues, pork tails, kidneys, etc., or subprimal cuts for which individual stamping is considered impracticable are exempt from the marking requirement. See Attachment. They must, however, comply with one of the following packaging procedures:

1. Product may be packaged in fully labeled consumer-size packages.

2. Product may be packaged in bulk containers. These containers:

a. Must bear all mandatory labeling requirements.

b. Are exempt from the truck sealing requirements of unmarked product specified in subparagraph C.

C. Shipment of Unmarked Product. Product destined "for further processing" is exempt from the marking requirement provided that the product is handled in accordance with the following conditions:

1. The shipment is consigned directly to a Canadian registered establishment.

2. The shipping containers (including combos) are marked "For Further Processing," with all other mandatory labeling requirements.

3. The shipment is placed in a truck secured with a USDA seal and the seal number is recorded in the 'Remarks' section of MP Form 130. This includes all vehicles containing product for further processing or for packaging in a Canadian Registered Establishment, regardless of the type of shipping containers. Canada accepts only the following methods of sealing:

a. Sealing the entire truck.

b. Sealing product in a "cage" or a "compartment" of the truck. (Sealing individual cartons with tape or straps is prohibited.)

NOTE: All product bearing the marks "For Further Processing" must be shipped in sealed trucks even though the individual pieces or packages are stamped with the USDA official inspection legend.

4. The statement "For Further Processing" is typed beside the product description on the MP Form 130.

VIII. LABEL APPROVALS

Exporters must obtain Canadian and USDA label approvals for both marked and unmarked product as specified in Section 22.24 of the MPI Manual.

This information must be used in conjunction with the requirements specified in Section 22.24 of the MPI Manual and other notifications pertaining to Canada.

This information will be included in the comprehensive FSIS directive for Canada at a later date.

W. S. Horne

Acting
Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
1. Listing of Products Considered Impracticable to Stamp

PRODUCTS CONSIDERED IMPRACTICABLE TO STAMP

A. Beef.

1. Trimmings
2. Beef meat stew in cubes or diced
3. Kidneys
4. Brains
5. Sweetbreads
6. Finger meat (intercostal muscles)
7. Lips
8. Bones
9. Weasand meat
10. Tripe
11. Omasum
12. Fat
13. Skirt steaks

NOTE: Manufacturing beef: When specific cuts are used, they must be stamped individually; when boneless beef is used, and when pieces vary greatly in size, only one stamp on the meat block is necessary.

B. Pork.

1. Tails
2. Kidneys
3. Feet
4. Tongues
5. Tenderloins
6. Trimmings
7. Brains
8. Bones
9. Leaflard
10. Porkloin tenderloins (buck eyes or oyster pieces)
11. Cheekmeat
12. Headmeat
13. Riblets
14. Stomachs
15. Snouts
16. Scalps
17. Hearts
18. Ears
19. Pork meat stew in cubes or diced.

NOTE: Manufacturing pork: same as for manufacturing beef.

C. Veal.

1. Tongues
2. Kidneys
3. Sweetbreads
4. Trimmings
5. Bones
6. Brains
7. Veal stew meat in cubes or diced
8. Hearts

NOTE: Manufacturing veal: same as for manufacturing beef.

D. Lamb and Mutton.

1. Trimmings
2. Kidneys
3. Brains
4. Bones
5. Tongues
6. Hearts

NOTE: Manufacturing mutton: same as for manufacturing beef.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9225.4	6-5-86

EXPORT OF FULLY COOKED POULTRY PRODUCTS TO THE UNITED KINGDOM

I. PURPOSE

This directive describes a new internal temperature certification requirement for fully cooked poultry product destined to the United Kingdom.

II. (RESERVED)

III. (RESERVED)

IV. REFERENCES

Section 22.39, MPI Manual
Regional Notices W-86-28, SW-86-028, NC-86-21, SE-86-20, NE-86-23
FSIS Notice 32-85.

V. FORMS AND ABBREVIATIONS

MP Form 130 Meat and Poultry Certificate of Wholesomeness (5/80 or newer).
MP Form 158 Health Certificate for Meat Products Intended for Consignment to the United Kingdom (4/85 or newer).

VI. INTERNAL TEMPERATURE CERTIFICATION REQUIREMENT

A. **Statement Required.** The United Kingdom requires the following statement to accompany fully cooked product destined for the United Kingdom. Type the statement in the "Remarks" section of MP Form 130:

"The poultry meat products have been heated to a temperature of at least 70°C (158°F) throughout their substance."

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, R&E, Import Offices

OPI: IP/ECD

B. **Effective Date.** This requirement becomes operational July 1, 1986.

1. Consignments arriving in the United Kingdom on or after July 1, 1986, must be in compliance with this requirement.

2. Export inspectors may begin use of the statement immediately.

VII. CERTIFICATION

Issue the following forms:

A. **MP Form 130.** Type the following statements in the "Remarks" section of MP Form 130 or on a USDA/FSIS letterhead certificate when there is insufficient space in the "Remarks" section. See Attachment 1.

1. Internal temperature statement:

"The poultry meat products have been heated to a temperature of at least 70°C (158°F) throughout their substance."

2. Avian influenza statement. This temporary statement became effective February 10, 1986, and will remain in effect until released by the United Kingdom.

"The poultry meat was derived from poultry which:

I. Were hatched and reared on holdings on which there has been no case of avian influenza diagnosed during the three months prior to slaughter, and within 20 km of which there has been no case of avian influenza diagnosed within the three months prior to slaughter:

II. Were slaughtered and processed at premises within 20 km of which there has been no case of avian influenza diagnosed within the 3 months prior to slaughter."

B. **MP Form 158.**

1. The United Kingdom uses the word "meat" for both meat and poultry products; therefore, the title of MP Form 158 does not contain the word poultry. It is required, however, that MP Form 158 accompany further processed poultry products to the United Kingdom. See Attachment 2.

2. The recommended storage life and storage/transportation temperature must be indicated for other than shelf stable products.

3. Ionizing radiation must be indicated on the label when product has been irradiated.

C. **USDA/FSIS Letterhead Certificate.** Supplementary certifications may be written on a USDA/FSIS letterhead when there is insufficient space in the "Remarks" section of MP Form 130. See Attachment 3.

This information must be used in conjunction with requirements specified in Section 22.39 of the Meat and Poultry Inspection Manual and other notifications pertaining to the United Kingdom.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

1. MP Form 130
2. MP Form 158
3. USDA/FSIS Letterhead Certificate

Attachment 1

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act [21 USC 611 (b) (1), (2), and (5), 21 USC 676] and the Poultry Products Inspection Act [21 USC 460 (c) (1), (2), and (5), 21 USC 461] for an unauthorized or false alteration or misuse of this certificate.

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	
Raleigh, NC	United Kingdom	April 23, 1986	MPA- 811005

EXPORTED BY (Applicant's name and address including ZIP Code)

Turner Export Co., Inc.
2610 Sanford Road
Raleigh, NC 27610

CONSIGNED TO (Name and address, including ZIP Code)

Smythe, Evans Meat Imports
605 Castle Road
London, England ZIP

PRODUCT EXPORTED FROM:

EST/PLANT NUMBER (If applicable)

Est. 340X

CITY

Charlotte, NC

- ☐ SLAUGHTERING PLANT
- ☐ PROCESSING PLANT
- ☒ WAREHOUSE
- ☐ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
9300 lbs.	310 ctns.

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Cooked diced turkey meat	9300 lbs.	310 ctns.	782/FLX	P-480X

1/As noted by applicant or contractor

REMARKS

See supplementary certification sheet attached.

SPECIMEN

☐ **I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.**

☒ **I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.**

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

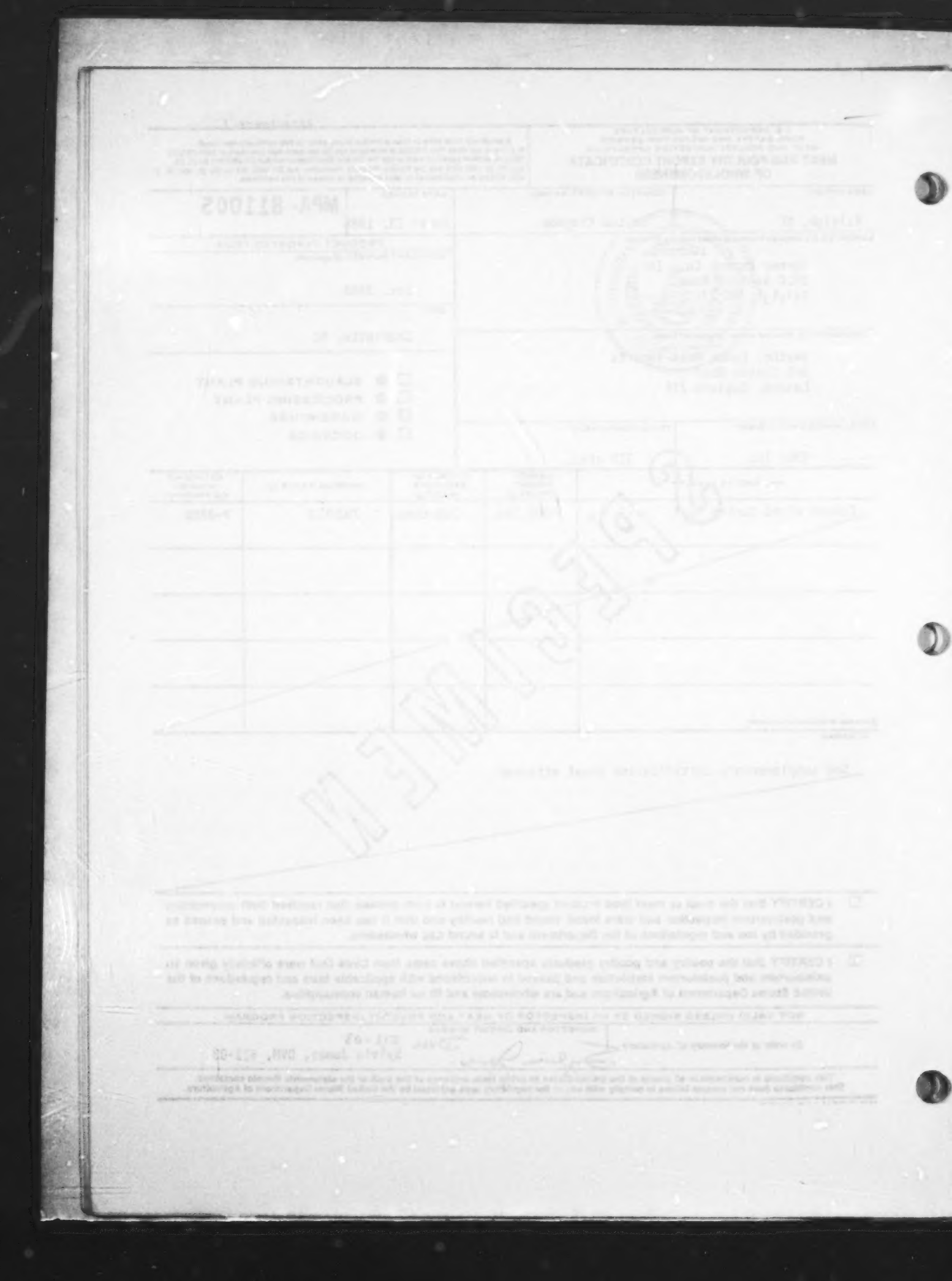
By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Sylvia James DVM 512-03

Sylvia James, DVM, 512-03

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.



U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

HEALTH CERTIFICATE FOR MEAT PRODUCTS INTENDED FOR CONSIGNMENT TO THE UNITED KINGDOM

SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE: MPA 811005

EXPORTING COUNTRY: UNITED STATES OF AMERICA

MINISTRY: U.S. DEPARTMENT OF AGRICULTURE

DEPARTMENT CONCERNED: FOOD SAFETY AND INSPECTION SERVICE

I. IDENTIFICATION OF MEAT PRODUCTS

PRODUCTS MANUFACTURED WITH MEAT FROM (Animal Species)	NATURE OF PRODUCTS (1)		
Turkeys	Cooked turkey meat		
NATURE OF PACKAGING	**NUMBER OF PACKAGES**	**STORAGE AND TRANSPORT TEMPERATURE (2)**	**NET WEIGHT**
Cartons	310	0 °F	9300 lbs.

II. ORIGIN OF MEAT

ADDRESS(ES) AND VETERINARY APPROVAL NUMBER(S) OF APPROVED PROCESSING ESTABLISHMENT(S)

Hartmeyer Foods, Inc.
2508 Enterprise Avenue
Charlotte, NC 28219 P-480X

III. DESTINATION OF MEAT

THE MEAT PRODUCTS WILL BE SENT FROM (Place of Loading)	MEANS OF TRANSPORT (3)
Charlotte, NC	Ship - Pulaski
NAME AND ADDRESS OF CONSIGNOR	**NAME AND ADDRESS OF CONSIGNEE**
Turner Export Co., Inc. 2610 Sanford Road Raleigh, NC 27611	Smythe, Evans Meat Imports 605 Castle Road London, England ZIP

IV. HEALTH ATTESTATION

I, the undersigned, certify that:

(a) the meat products described above were manufactured from fresh meat or meat products under conditions that comply with the standards laid down in the Explanatory Memorandum on the Importation of Meat Products into the United Kingdom;

(b) the said meat products, their wrappings or packaging, bear a mark proving that they have all come from approved establishments;

(c) the fresh pigmeat used in the manufacture of the meat products has has not been (1) subject to a trichinae detection test;

(d) the transport vehicles and equipment and the loading conditions of this consignment comply with the hygiene requirements laid down in the Explanatory Memorandum on the Importation of Meat Products into the United Kingdom.

(1) Possible indication of ionizing radiation for medical reasons.

(2) Where an indication is given in accordance with Part II Section E, paragraph 28 of the Explanatory Memorandum on the Importation of Meat Products into the United Kingdom. (For other than shelf stable product, the maximum temperature at which the product may be transported or stored must be specified.)

(3) Indicate the registration number (railway wagons and trucks); the flight number (aircraft) or the name (ship).

(4) Delete as appropriate.

SPECIMEN

DONE AT: Charlotte, NC

ON (Date): April 23, 1986

SIGNATURE: Sylvia James, DVM 512-03

PLEASE PRINT NAME IN CAPITAL LETTERS: SYLVIA JAMES, DVM, 512-03

Attachment 3

United States Department of Agriculture | Food Safety and Inspection Service | Washington, D.C. 20250

April 23, 1986

Supplementary Certification for Corresponding Export Certificate No. MPA 811005

I, a veterinary officer duly designated by the United States Government, certify that:

"The poultry meat products have been heated to a temperature of at least 70 °C (158 °F) throughout their substance."

"The poultry meat was derived from poultry which:

I. Were hatched and reared on holdings on which there has been no case of avian influenza diagnosed during the three months prior to slaughter, and within 20 km of which there has been no case of avian influenza diagnosed within the three months prior to slaughter;

II. Were slaughtered and processed at premises within 20 km of which there has been no case of avian influenza diagnosed within the three months prior to slaughter."

SPECIMEN

Sylvia James, DVM 512-03

Sylvia James, DVM, 512-03

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE
☒ REVISION
☐ AMENDMENT
☐ OTHER

FSIS Directive 9233.1 EXPORT REQUIREMENTS FOR GRENADA, WEST INDIES	9233.1 Rev. 1	6-12-86

I. PURPOSE

This document transmits a revised FSIS Directive 9233.1 and provides instructions to users regarding the changes in the revised directive and the removal of the former Directive 9233.1

II. CHANGES

The words "avian influenza" have been deleted from VI, General Requirements, under B. a.

III. INSTRUCTIONS

The attached directive supersedes FSIS Directive 9233.1 dated 8/2/85. Please discard FSIS Directive 9233.1 dated 8/2/85 and file this revised directive in the directives system.

IV. CANCELLATION

This change transmittal is cancelled when contents have been filed.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

FSIS Directive 9233.1, Rev. 1

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, R&E, Import Field Offices

OPI: Export Coordination Division, IP

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9233.1
REVISION 1
6-12-86

EXPORT REQUIREMENTS FOR GRENADA, WEST INDIES

I. PURPOSE

This directive describes requirements for meat and poultry products exported to Grenada, West Indies, from the United States.

II. (RESERVED)

III. (RESERVED)

IV. REFERENCES

Part 318, Meat Inspection Regulations; Subpart M, Poultry Products Inspection Regulations.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

MP Form 130 - Meat and Poultry Export Certificate of Wholesomeness.

VI. GENERAL REQUIREMENTS

A. **Permits.** The importer must obtain an import permit issued by veterinary authorities of the Grenada Ministry of Agriculture for entry of all meat and poultry product.

B. **Certification.**

1. Meat and poultry export certificates must be signed by an FSIS veterinarian.

2. Issue MP Form 130 with the following statements in the "Remarks" section:

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, R&E, Import Field Offices

OPI: Export Coordination Division, IP

a. "The United States is free from exotic notifiable animal diseases such as foot and mouth disease, African swine fever, hog cholera, (* * *) and exotic Newcastle disease."

b. "Vaccination against the above diseases is not permitted in the United States."

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
MP Form 130, Meat and Poultry Export Certificate of Wholesomeness

FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act [21 USC 611 (a) (1), (2), and (3), 21 USC 676] and the Poultry Products Inspection Act [21 USC 460 (a) (1), (2), and (3), 21 USC 461] for an unauthorized or false alteration or misuse of this certificate.

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	MPA- 811005
Jackson, MS	Grenada, West Indies	April 25, 1986	

EXPORTED BY (Applicant's name and address)

Shelby Packing Co.
Hwy 80 East
Forest, MS 39074

PRODUCT EXPORTED FROM:

EST/PLANT NUMBER (If applicable)

Est. P-950X

CITY

Forest, MS

CONSIGNED TO (Name and address of foreign consignee)

Meat International
Park Street
St. George's
Grenada, West Indies

- ☒ SLAUGHTERING PLANT
- ☐ PROCESSING PLANT
- ☐ WAREHOUSE
- ☐ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
40,000 lbs	1000 ctns

SPECIMEN

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Frozen Chicken Wings	40,000 lbs	1,000 ctns	USLU/4306	P-950X

1/As stated by applicant or contractor

REMARKS

1. "The United States is free from exotic notifiable animal diseases such as foot and mouth disease, African swine fever, hog cholera, and exotic Newcastle disease."

2. "Vaccination against the above disease is not permitted in the United States."

☐ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☒ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Daniel Landa, DVM, 510-03

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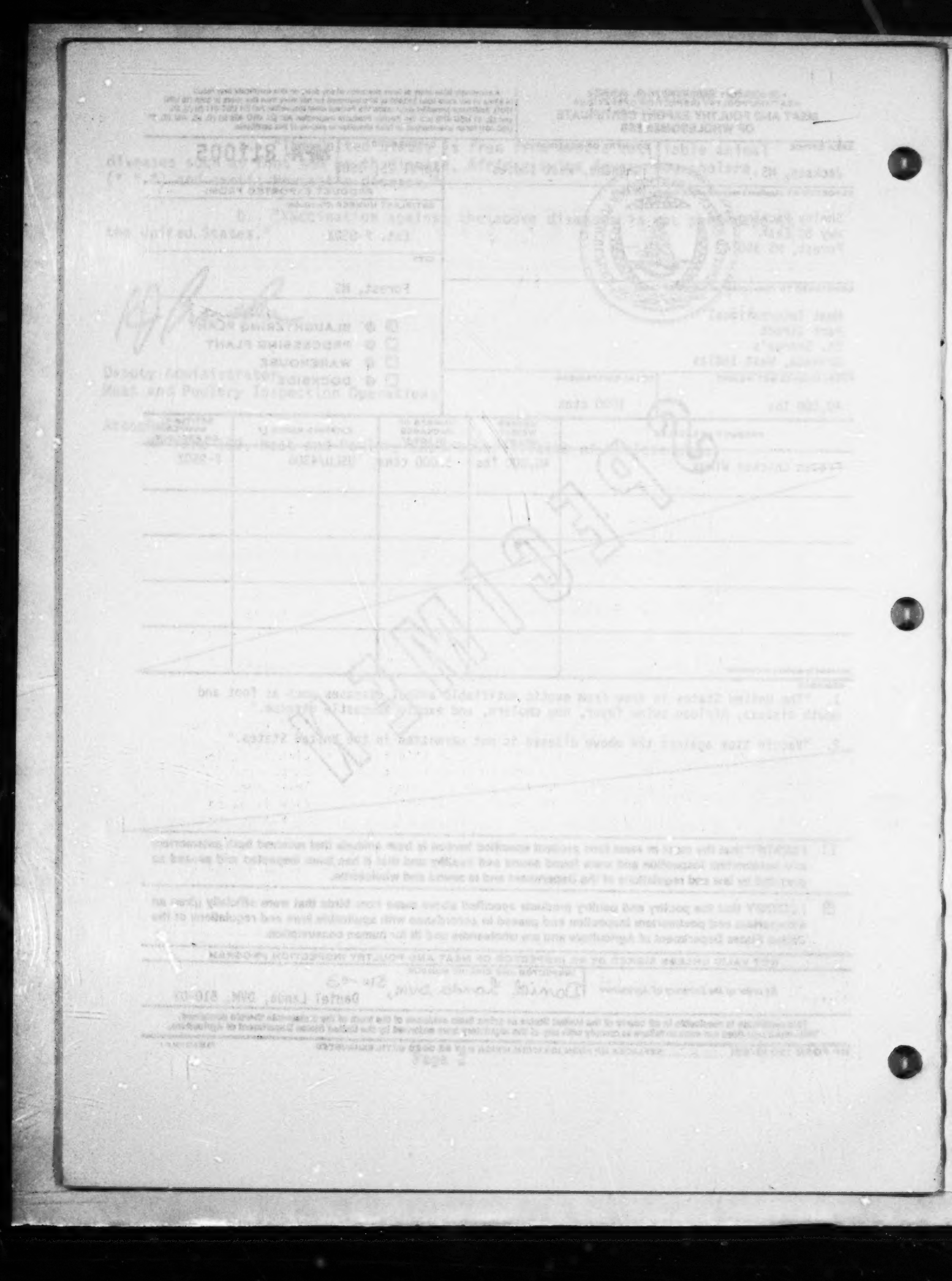
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (12/88) REPLACES MP FORM 130.12/83) WHICH MAY BE USED UNTIL EXHAUSTED ORIGINAL



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10,220.1	6-12-86

STANDARDIZATION OF READING CAST PLATES

I. PURPOSE

The purpose of this directive is to set forth guidelines to standardize the reading of the Calf Antibiotic Sulfonamide Test (CAST).

II. CANCELLATION

FSIS Notice 59-84, dated 9/12/84.

III. REFERENCE

Self Instructional Guide for CAST tests.

IV. RESERVED

V. REASON FOR CAST TEST

A. The CAST test was developed to provide a simple, rapid and reliable in-plant test for use in detecting violative concentrations of sulfonamide and antibiotic residues in meat and meat products from "bob" veal calves. Considerable publicity, warning and producer assistance on residue avoidance programs preceded implementation of the CAST program and assistance is still being provided.

B. The CAST program has been in operation since July of 1984 and has been highly successful in reducing the incidence of violative residues in "bob" veal calves. The educational residue avoidance efforts and regulatory action from the CAST program appear to be bringing about progressive changes and improvements in the management and treatment of young calves. There are, however, indications that a greater diversity of antibiotic therapy is being used to replace the sulfonamide or sulfonamide/antibiotic treatment practices prevalent when the CAST program was initiated. These changes in treatment require careful adherence to prescribed CAST procedures and to the instructions contained in this directive to ensure that a CAST response from non-violative antibiotic residues is not reported as a CAST positive subject to regulatory action.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices

OPI: SCI/MD

VI. STANDARDIZATION of READING CAST PLATES

The size of the zone of inhibition in the CAST test is critical in determining whether violative concentrations of antibiotic residues are present. Very low concentrations (below tolerance) of antimicrobial agents may produce some inhibition that may not be confirmed by other analytical methods. As the intent of the CAST program is to detect violative concentrations of antibiotics, a CAST test conducted in accordance with the Self-Instructional Guide for CAST tests is positive (i.e., indicates a violative residue for enforcement purposes) only when the zone of diffusion, as measured across, is at least 18 mm.

Inquiries about the test or acceptability of supplies are to be made to Science, Microbiology Division, (202) 447-3011.

Ronald E Engel

Deputy Administrator
Science